

Thai Coconut Soup



Simple. Refreshing. Light. This thai coconut soup is perfect soup to compliment any meal.

Ingredients:

- 4 oz skinless, boneless chicken breasts (cut into thin 1/4" strips)
- 1 1/2 cups mushrooms (sliced into large thin pieces)
- 1 stick lemon grass
- 1 inch fresh ginger (sliced into thin rounds)
- 1 tbsp minced garlic
- 1/8 tsp red chilli pepper flakes (less or more to taste)
- 1 can full fat coconut milk
- 1 cup chicken broth
- 2 tbsp fresh lime (or lemon) juice
- 1 tbsp fish sauce
- Coconut oil as needed for frying
- Fresh cilantro to garnish

Directions:

Heat frying pan over medium heat. Add 2 tbsp of coconut oil. Add sliced mushrooms and cook for about 10 minutes (until mushrooms are cooked and browned. Set aside once cooked. While mushrooms are frying, smash lemon grass with the flat of a chef's knife and then cut into 1" pieces. Set aside.

In a large pot over medium heat coconut milk and chicken broth for 2-3 minutes, ensuring it doesn't boil. Reduce heat and add lemon grass, grated ginger, minced garlic, and chilli flakes.

Cook for 2 minutes, stirring continuously making sure it doesn't boil.

Add chicken strips and cook until chicken is cooked (about 5-10 minutes). Make sure not to over cook or boil. Add lemon or lime juice, fish sauce, and fried mushrooms. Cook for another minute or two.

Remove from heat and serve immediately. Top with fresh cilantro and more freshly squeezed lime (if desired). If this is your first time enjoying thai soup, ensure that you remove the chunks of lemon grass and ginger before devouring.